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SEC. 7. No blood pit, dung pit, offal pit, or privy well shall remain or be constructed within any slaughterhouse. Anyone offending against this rule shall be guilty of creating and maintaining a nuisance prejudicial to public health, and shall be required to remove the nuisance within 10 days from the date of notice.

Should this not be done, the health officer or his assistant is hereby directed to effect the removal at the expense of the owner and to prosecute the parties for the penalty of maintaining a nuisance.

SEC. 8. The owners, agents, or occupants of all slaughterhouses located within the city are required to provide movable metal water-tight receptacles with tightly-fitting covers for the purpose of receiving and conveying away blood, offal, filth, and other offensive matter, and these matters are to be deposited in said receptacles immediately after the slaughtering and removed, with all fat, hides, skins, tripe, and bones at least three times a week.

All receptacles must be thoroughly cleaned in hot water before being returned for use.

SEC. 9. The owners, agents, or occupiers of all slaughtering houses are required to remove the contents of any manure pit to bottom or manure pile on the premises twice in each week during entire year, the said premises and contents of manure pits being hereby declared a nuisance prejudicial to public health, unless subjected to frequent disinfection and cleaning. The depositing of slaughterhouse offal of any kind in a manure pit is a nuisance prejudicial to health and so forbidden. No pigs or hogs shall be kept in the same inclosure with a slaughterhouse, nor shall they be fed, there or elsewhere, upon the offal of slaughtered animals.

Domestic Animals—Keeping of—Communicable Diseases—Disposal of Dead Bodies. (Ord. 20, Mar. 17, 1914.)

SEC. 6. No animal affected with a communicable disease dangerous to the public health shall be brought or kept within the limits of this city except by permission of the board of health, and the bodies of animals dead of such diseases or killed on account thereof shall not be buried within 500 feet of any residence nor disposed of otherwise than as the said board or its health officer shall direct.

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SEC. 10. The keeping of swine and cattle in any slaughterhouse or upon the premises except for immediate slaughtering, not to exceed 48 hours, is hereby declared to be a nuisance prejudicial to public health, and the owners, agents, or occupiers of the premises are required to remove the nuisance within two days after notice.

SEC. 11. No pigs, hogs, or shoats shall be kept within the limits of the city of Johnston except as provided in the preceding section.

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SEC. 14. The owners of dead animals or fowls dying from disease or accident shall bury or burn them as soon as possible. Where animals or fowls are killed by railroad cars or street cars they shall be removed, buried, or burned by the company or companies owning or controlling said roads. When dead animals or fowls are found in the streets, lanes, or alleys of the city it shall be the duty of the street commissioner or other person in authority over the streets to remove, burn, or bury said dead animals or fowls at once, provided the owner or person responsible for said animals or fowls can not be found or notified.

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SEC. 21. Owners of chickens or other fowls must keep them in good condition, healthy and clean. No cellar or part thereof shall be used as a pen for poultry. Poultry houses, yards, and pens must be kept clean and free from vermin. They must be dry, airy, light, and not overcrowded. Refuse food and excrement shall be removed as often as necessary to prevent odors arising therefrom.

Foodstuffs—Care and Sale. (Ord. 20, Mar. 17, 1914.)

SEC. 12. All persons selling or exposing for sale any provisions, food, meat, fish, poultry, fruit, vegetables, or anything for human consumption shall keep their utensils and places of business in a clean, neat, and wholesome condition. No food or drink shall be sold or offered for sale which is stale, unwholesome, of bad odor or appearance, decayed, spoiled, or partly spoiled.

SEC. 13. No meat, fish, birds, fowl, vegetables, milk, and no human food not being then healthy, fresh, sound, wholesome, fit, and safe for such use, nor any animal or fish that has died by disease, and no carcass of any calf, pig, or lamb, which at the time of its death was less than four weeks old, and no meat therefrom shall be brought within the limits of this city or offered for sale as food anywhere in said city.

Hotels, Restaurants, Boarding and Eating Houses—Sanitary Regulation. (Ord. 20, Mar. 17, 1914.)

SEC. 15. Proprietors of all hotels, restaurants, oyster, eating, and boarding houses shall keep their premises in a clean, wholesome condition. Their garbage, waste products, and offal shall be kept in accordance with the rules applying to garbage, and it is especially provided that where oysters, clams, crabs, shellfish, or fish of any kind are kept or sold the shells and waste of the same shall be removed or destroyed at least three times a week from the 1st day of April until the 1st day of December, and during other months twice a week.

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SEC. 238. Proprietors or persons in charge of public eating places are hereby forbidden to permit the use of drinking vessels, dishes, spoons, knives, forks, finger bowls, and other eating utensils which have not been thoroughly cleansed after each individual use.

Offensive Trades—Regulations of. (Ord. 20, Mar. 17, 1914.)

SEC. 16. No person or company shall erect or maintain within the limits of this city any manufactory or place of business dangerous to life or detrimental to health, or where unwholesome, offensive, or deleterious odors, gas, smoke, deposit, or exhalations are generated, such as tanneries, refineries, manufactories of starch, glue, leather, chemicals, fertilizers, gas, etc., without the written permit of the board of health, and all such establishments shall be kept clean and wholesome, so as not to be offensive or deleterious; no waste substance, refuse, or injurious matter shall be allowed to accumulate upon the premises or be thrown or allowed to run into any public waters, stream, water course, street, road, or public place. And every person or company conducting such manufactory or business shall use the best approved and all reasonable means to prevent the escape of smoke, gases, and odors, and to protect the health and safety of all operatives employed therein.

SEC. 17. The business of boiling bones and dead animals shall not be allowed in the city limits.